# Château Petit Beauséjour, Pomerol 2019



Ref: 00244/FR



#### About the producer

Château Petit Beauséjour is located to the west of the Pomerol appellation. Famous for its fragmented vineyards, Pomerol and its patchwork of vines have often been compared to Burgundy. They are drawn around famous hamlets like Gazin, Beauregard, Tailhas and Beauséjour. A vineyard area of only 0.7 hectares with soil composed of gravel mixed with sand. The estate is embellished with a delightful Châtelet, which can be seen at the entrance to Libourne, and a small cellar, which is characteristic of the properties in the appellation.

## Wine growing / wine making

Taken over at the beginning of 2014, this small vineyard is worked by hand, no pesticides are used. The soil is worked by horseback ploughing on an average of six times a year. Harvesting and sorting are done by hand, followed by traditional aging in 100% barrels after vinification. Stéphane Derenoncourt's team provides oenological advice. The average vine age is 35 years. 100% Merlot.

### **Tasting notes**

The striking nose of ripe, sweet, red fruits, liquorice and wet earth. Soft, polished, silky and fresh, with a sweet, pure, red plum and kirsch filled finish, this is a treat to taste. This is one of the smallest estates in Bordeaux, with only 0.7 hectares planted to 100% Merlot. Less than 300 cases are made per vintage.

#### Food pairing

Fillet of beef, duck, oxtail, beef cheeks, veal chop with mushrooms, tagliatelle with girolles, mushrooms on toast, Wagyu beef burger.

#### Technical details

Varieties:

100% Merlot

Closure: Cork

ABV: 14%

Colour: Red

Style: Still

Case size: 6 bottles

Oak Ageing:

100% French oak